

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	17 March	2021	
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas	s, Constituent Liaison	
1	NAME	Position	f
Transmitted by:			
•		eld Office Executive Review Unit	
	NAME	Position	
Were electronic files sent?			
YES ☑	$No \square$		
How many people are curre	ntly being coho	orted/quarantined due to sicknes	ss?
Number of people currently	cohorted/quar	rantined due to sickness:	0
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	st recently form	nally counted in this facility?	
Number of people m	ost recently for	rmally counted in the facility:	218
How many people formally	counted in this	s facility describe themselves as	the following gender?
Female: 11			
Male: 207			
Nonbinary: C)		
Prefer not to say:	0		

How many people formally counted in this facility describe themselves as transgender?
Number of people that describe themselves as transgender: 3
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 19
How many people have left the facility this week?
Number of people who left the facility this week: 17
How many people and where did those who left the facility go?
Released into community: unknown
Formally removed from the United States: unknown
Moved to other facility: unknown
Other: unknown
How many people are currently being housed in the Annex?
Number of people who are being housed in the Annex: 74
Female: 10
Mala:
Male: 64
COVID-19 CONFIRMED CASES*: This week: Total to date since March 30, 2020:
Positive Tests in GEO Facility: 0 219
ICE Detainees under COVID monitoring: 0 185
ICE Employees: 0 2
GEO Employees: 0 123
DOCUMENTS RECEIVED: *See Supplemental Notes
Daily Kitchen Opening and Closing Checklists
$RECEIVED \ \square$ Not Received \square Daily Foods Production Service Records
Received \square Not Received \square
Temperature Logs
$RECEIVED oxtimes NOT RECEIVED \Box$
Law and Leisure Library Logs
RECEIVED □ NOT RECEIVED □
Medical Staffing Update $RECEIVED $
RECEIVED MI INOI RECEIVED LI

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on March 15, 2021. All population numbers current as of March 19, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of March 17, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 15 RNs
- 9 LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

		-																			-					
**	-		-	-	-	-	-	-	-	-	-	-		-	-	-	-		-	-	-	-	-	-	-	-
	_	-		-	-	-	-	-		_		-				-	-	-	-	-	-	-	-		-	-
										_																_

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for March 8, 2021- March 13, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from two to four detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 UPDATES: Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases this week amongst the staff (GEO and ICE). They have also reported zero (0) positive cases this week amongst the detainees (USMS and ICE).
Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of March 19, 2021
Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of March 19, 2021
Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020		CYCLE 4 WEEK-AT-A-GLAN
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal	Chicken Fajitas	Beef Patty on Bun
	Scrambled Eggs	Grilled Peppers & Onions	Hash Browns
	Potatoes	Rice	Coleslaw
	Jelly or Salsa	Pinto Beans	Shredded Lettuce
	Biscuit or Tortillas	Tortilias	Onion
	Margarine	Lemon Cake	Ketchup
	Sugar	Fortified Sugar Free Tea	Salad Dressing
	Coffee		Fortified Sugar Free Beverage
	Milk 2 %		
UESDAY	Dry Cereal	Chicken Fried Steak	Chicken Spaghetti
	Pancakes	Cream Gravy	Beans
	Syrup	Rice	Peas and Carrots
	Turkey Ham	Green Beans	Green Salad/ Dressing
	Margarine	Dinner Roll	Dinner Roll
	Sugar	Margarine	Margarine
	Coffee	Fortified Sugar Free Tea	Spice Cake
	Milk 2 %		Fortified Sugar Free Beverage
VEDNESDAY	Farina	Taco Casserole	Chicken Leg Quarter
	Eggs	Rice	Potatoes Augratin
	Cream Gravy	Pinto Beans	Mixed Vegetables
	Biscuit/Margarine	Salsa	Beans
	Sugar	Green Salad w/ Dressing	Dinner Roll / Margarine
	Coffee	Combread/Margarine	Bread Pudding
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Oatmeal	Fideo w/ Meat Sauce	Turkey Bologna
	Turkey Ham	Com	Beans
	Coffee Cake	Green Beans	Macaroni Salad
	Fruit	Green Salad w/ Dressing	Lettuce / Onlon
Sugar	Sugar	Roll	Salad Dressing
	Coffee	Margarine	Sub Roll
	Milk 2 %	Fortified Sugar Free Tea	Fruit
	Margarine		Fortified Sugar Free Tea
RIDAY	Dry Cereal	Breaded Fish	Turkey Hot Dogs / Buns
	French Toast	Rice	Chili
	Syrup	Mixed Vegetables	Beans
	Turkey Sausage	Pinto Beans	Potato Salad
	Margarine	Ketchup	Colesiaw
	Sugar	Roll	Onlon
	Coffee	Margarine	Mustard
	Milk 2%	Fortified Sugar Free Tea	Fruit Cobbler
			Fortified Sugar Free Beverage
ATURDAY	Oatmeal	Tamale Pie	Chicken Stir Fry
	Scrambled Eggs	Rice	Rice
	Turkey Sausage	Beans	Carrots
	Jelly	Cole Slaw	Bread
	Biscuits	Combread w/ Margarine	Margarine
	Margarine	Pineapple Cake	Yellow Cake
	Sugar	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Coffee		- Armina andar riss marainde
	Milk 2 %		
UNDAY	Dry Cereal	Turkey, Sliced	Enchilada Casserole
	Scrambled Eggs w/ T-Sausage	Potato Salad	Spanish Rice
	Refried Beans	Colesiaw	Pinto Beans
	Grilled Potatoes/Ketchup	Lettuce	Salsa
	Salsa	Onion	
	Tortillas		Salad/ Dressing
		Mustard / Mayo Bread	Combread
	Sugar	Diffill	Margarine
	Coffee	Brownie	Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







OPENING and CLOSING CHECKLIST

Date: 07.08.202	1			Time	: 8300 A	M Time	e: \ 7	715 1	PM
Shift Checklist		M	Pl	A .		Commo	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		1							
Workers reported to work, no open sores		//		/	1				
no skin infections	AS	R	1	A					
no diarrhea				,,					
Kitchen is in good general appearance	1	X		X					
All kitchen equipment operational & clean		1		×					
All tools and sharps inventoried		Y		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE	,	Temp	eratur	e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications			Break		151	182			
and chemical agent used in Final Rinse			Lunc	h	155	195)		
			Dinn	er	155	145			
POT and PAN SINK		Гетр	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	110	112		200	
			Lunch		112	115		_	PPM
			Dinn	er	110	110		200	In
FREEZER and WALK-IN	Te	emper	ature		Freezer 0°F	Walk-in	Wa	lk-in 2	11.
					or below	35-40 °F	35-	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-10.1	389	37	6	
Record temperatures, Freezer and Walk-ins				PM	-12.3	36.9	25	55	
DRY STORAGE	Tempe	eratur	e 45-8	0 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	65	63			
Water Temps & Handwash Areas	AM 105-120		PM 105-12						
	120	2	120						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





Secure Services Total

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:	03.00				Time	: 0300 A	M Tim	e: [7	730	PM
Shift Checklist		AM		Pl			Comm			
	N	lo Y	es	No	Yes					
All areas secure, no evidence of theft		2	K)	STEEL ST						
Workers reported to work, no open sores										
no skin infecti	ons									
no diarrhea			K		X					
Kitchen is in good general appearance			×		X					
All kitchen equipment operational & clear	n	(f		X					
All tools and sharps inventoried		(/		×					
All areas secure, lights out, exits locked		ME NO			×					
DISH MACHI		Tei	npe	ratur	·e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications			E	3reak	fast	101	182			
and chemical agent used in Final Rinse				Lunc	ch	120	LEC			
				Dinn	er	151	150			
POT and PAN SIN	NK	Ter	npe	ratur	e	Wash 110 °F+	Rinse 110	°F+	200	opm
Final Rinse Temps determined by chemical agent used	1200		E	3reak	fast	110	110		140	
				Lunc	h	117	115	-	20	Chbu
	140			Dinn	er	10	TIT		20	MAG
FREEZER and WALK-	IN	Temp	era	ture		Freezer 0°F	Walk-in	Wal	lk-in 2	1
						or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-in					AM	-10.4	38.(3	17	
Record temperatures, Freezer and Walk-in					PM	-12.1	369	30	1.0	
DRY STORAG	E Ter	nperat	ture			Spice Room	Store Rm			
Record temperatures Dry Storage Areas					AM	60	6			
Record temperatures, Dry Storage Areas					PM	64	64			
			_							
Water Temps & Handwash Areas		AM		PM						
		-120 °F	_	05-12	20 °F					
	1 6	7 D	1	W				1		

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Date: 3-10-2071 Shift Checklist	1 1	M	Pl		Comments							
Omit Checkist	No			4	-	Comm	ents					
All areas secure, no evidence of theft	NO	Yes	No	Yes								
Workers reported to work, no open sores		/		S 1899								
no skin infections	\rightarrow											
no skin infections no diarrhea	/											
Kitchen is in good general appearance	/			- 1								
		X		*								
All kitchen equipment operational & clean		7		74								
All tools and sharps inventoried		1		70								
All areas secure, lights out, exits locked				7								
DISH MACHINE		Гетре			Wash 150+	Rinse 1	80+					
Temperature according to manufacturer's specifications			Break		-64	187						
and chemical agent used in Final Rinse			Lunc		169	188	3					
			Dinner		155	183	5-					
POT and PAN SINK]	Гетре	ratur	e	Wash 110 °F+	Rinse 110	°F+	200	op m			
Final Rinse Temps determined by chemical agent used		I	Breakf	ast	110	110		2001				
			Lunc	h	115	110		2	rom			
			Dinne	er	115	110		200	MOne			
FREEZER and WALK-IN	Te	mpera	ture		Freezer 0°F	Walk-in	Wal	k-in 2	HALL			
		шроги			or below .	35-40 °F		40 °F				
Record temperatures, Freezer and Walk-ins			1	AM	-12.4	37.8	38	511				
Record temperatures, Freezer and Walk-ins				PM	-3.2	37.6		33				
DRY STORAGE	Tempe	rature	45-8	0 °F	Spice Room	Store Rm	-	-				
Record temperatures Dry Storage Areas			E	AM	67	68						
Record temperatures, Dry Storage Areas			F	PM	68	68						
Water Temps & Handwash Areas	AM		PM			V.						
	105-120	°F 1	05-12	0 °F		1						
	117	1/	70									

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Date: 3/11/2021				Time	:0300 A	M Tim	e: [70]	PM
Shift Checklist	A	M	P			Comm		
	No	Yes	No	Yes				
All areas secure, no evidence of theft		/	Bite					
Workers reported to work, no open sores	\times							
no skin infections	/							
no diarrhea	V							
Kitchen is in good general appearance		X		Y				
All kitchen equipment operational & clean		X		Y				
All tools and sharps inventoried		X		Y				
All areas secure, lights out, exits locked	N. Carre	Y Let		¥				
DISH MACHINE		Гетр	eratur	·e	Wash 150+	Rinse 18	80+	
Temperature according to manufacturer's specifications			Break		164	182		_
and chemical agent used in Final Rinse			Lunc	ch	155	188		
			Dinn	er	155	185	-,	
POT and PAN SINK	7	Гетре	eratur	e	Wash 110 °F+	Rinse 110		nm
Final Rinse Temps determined by chemical agent used			Break		115	115	200	
			Lunc	h	112	115		
			Dinn	er	117	115	000	MPM
FREEZER and WALK-IN	Те	mpera	ture		Freezer 0°F	Walk-in	Walk-in 2	DAU
TABLEDIA MAR WARELEN	10	mpera	ituic		or below	35-40 °F	35-40 °F	
Record temperatures, Freezer and Walk-ins				AM	-9.2	37.9	38.2	
Record temperatures, Freezer and Walk-ins				PM	-8.1	38.2	37.1	
DRY STORAGE	Tempe	rature	45-8	0 °F	Spice Room	Store Rm	2 / 4/	
Record temperatures Dry Storage Areas				AM	67	67		
Record temperatures, Dry Storage Areas				PM	68	67		
					4,5			
Water Temps & Handwash Areas	AM		PM					
-	105-120	°F 1	05-12	0 ℉				
	111		120					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Shift Checklist	AM	1	PN	Time			e:)	10	PM
		Yes	No	Yes		Comm	ents		
All areas secure, no evidence of theft	140	103	110	103					
Workers reported to work, no open sores		$\overline{}$					-		
no skin infections	$\vdash \times$	-							
no diarrhea									
Kitchen is in good general appearance	1	7		Ψ.					
All kitchen equipment operational & clean		2		4			_		
All tools and sharps inventoried		2		I					
All areas secure, lights out, exits locked				3				_	
DISH MACHINE	T	mne	ratur	_	Wash 150+	Rinse 1	901	1	
Temperature according to manufacturer's specifications			Breakf		163	181			
and chemical agent used in Final Rinse			Lunch		156	100		-	
			Dinne		135	133	_		
POT and PAN SINK	Te	ratur		Wash 110 °F+	Rinse 110	OET	200		
Final Rinse Temps determined by chemical agent used			Breakf		115			200	ppm_
			Lunch		113	117		200	m
			Dinne		112		_	u	ppu
FREEZER and WALK-IN	Tem				Freezer 0°F	115			ppm
FREEZER and WALK-IN	Tem	pera	ture		or below	Walk-in 35-40 °F		k-in 2 40 °F	
Record temperatures, Freezer and Walk-ins			I	M	-8,9	37.6	38		
Record temperatures, Freezer and Walk-ins			I	PM	-9.2	38.4	39.		
DRY STORAGE	Tempera	ture	45-80)°F	Spice Room	Store Rm	5/.	7	
Record temperatures Dry Storage Areas				M	GA	67		-	
Record temperatures, Dry Storage Areas			P	M	67	67			
Water Temps & Handwash Areas	AM		PM						
	105-120 °I	F 10	05-120						
	12.	1	917						

Signature, Cook Supervisor (AM)

3-12-2021

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Date: 3/13/107/			-		306 AM Time: 705 PM						
Shift Checklist	AM	1	P.	M		Comm	ents				
	No	Yes	No	Yes							
All areas secure, no evidence of theft											
Workers reported to work, no open sores											
no skin infections	\times										
no diarrhea		1									
Kitchen is in good general appearance		X		X							
All kitchen equipment operational & clean		1		X							
All tools and sharps inventoried		1		1							
All areas secure, lights out, exits locked		Ì		X							
DISH MACHINE	Т	empe	ratui	·e	Wash 150+	Rinse 18	30+				
Temperature according to manufacturer's specifications			Break		154	184	,	-			
and chemical agent used in Final Rinse	Lunch				155	188					
SHORT VENEZUE STORY				er	1.55	185	_				
POT and PAN SINK	Т	emne	nperature		Wash 110 °F+	Rinse 110	0F+	200 1	313 199		
Final Rinse Temps determined by chemical agent used	-		Breakfast		-0015	113	-				
		-	Lunc		112	115		200	MA		
			Dinn		11/2	115		200	PM		
				C1	7/ /	11.2			ppm		
FREEZER and WALK-IN	Tem	pera	ture		Freezer 0°F or below	Walk-in 35-40 °F		k-in 2			
Record temperatures, Freezer and Walk-ins				AM	- 800 = 93			40 °F			
Record temperatures, Freezer and Walk-ins				PM	=4-4	38.6 38.3	30	2-			
DRY STORAGE	Tempera	ature			Spice Room	Store Rm	30	10			
Record temperatures Dry Storage Areas	Temper	· · · · ·		AM	36	37					
Record temperatures, Dry Storage Areas				PM	19	65					
Jenny Manual St. Diolago / Hods				141	62	00					
Vater Temps & Handwash Areas	AM	_	PM	,							
vater Temps & Hanuwash Areas	105-120 °	E 1	95-12 05-12								
	103-120	1	UJ-12	UT							

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGÉR





OPENING and CLOSING CHECKLIST

Date: Shift Checklist	A	M	Pl		9330 A	Comm				
	No	Yes	No	Yes						
All areas secure, no evidence of theft		/	EIN							
Workers reported to work, no open sores										
no skin infections		ı								
no diarrhea										
Kitchen is in good general appearance		X		X						
All kitchen equipment operational & clean		7		7						
All tools and sharps inventoried		X		4						
All areas secure, lights out, exits locked		Tra .		4						
DISH MACHINE	7	Гетр	eratur	e/	Wash 150+	Rinse 1	80+			
Temperature according to manufacturer's specifications			Break		131	131				
and chemical agent used in Final Rinse			Lunc	h	156	185				
			Dinn	er	156	185				
POT and PAN SINK	7	empe	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 j	mm	
Final Rinse Temps determined by chemical agent used			Break		110	110		200		
			Lunch Dinner		112	115		2/1	200	
					117	115	- 1	200	PP	
FREEZER and WALK-IN	Ter	mpera	ture		Freezer 0°F	Walk-in	Wal	k-in 2	Pun	
THE PARTY WHILE AND A PARTY WH	10	шрега	itui c		or below	35-40 °F	4	40 °F		
Record temperatures, Freezer and Walk-ins				AM	-3.5	39.6	35			
Record temperatures, Freezer and Walk-ins				PM	-4.Ls	33.7	39	_		
DRY STORAGE	Tempe	rature	e 45-8	0 °F	Spice Room	Store Rm				
Record temperatures Dry Storage Areas				AM	68	68				
Record temperatures, Dry Storage Areas]	PM	4.3	6-3				
Water Temps & Handwash Areas	AM		PM							
	105-120	°F 1	05-12	0 °F						
	120	1		- 1	1					

Signature, Cook Supervisor (AM)

03.14.21 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	72.50 70.61 69.01 68.71
B-1 B-2 B-3 B-4	73.31 71.12 73.12 72.81
C-1 C-2 C-3 C-4	72.31 72.31 71.91 73.51
E-1 E-2	73.01 72.81
D-1	71.41
ISOLATION	71.12
PATIENT ROOM	70 61
INTAKE/RECEIVING	71.71



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, March 15, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
3/15	South-A	74.3	1047+		
(South-B	72.3	Market Control		
	South-C	72.1	4.4.4		
	South-D	UNCCCI	17161)		
	South-E	74.9			
	South-F	71.3	* Cong. Co.		
	South-G	72.5	Territoria estado A.		
	South-L	74.1	Total and the state of the stat		
	South-M	73.9	***		
	South-N	7/.3	7 7 3		
	South-X	74.5	to a representative of the second of the sec		
	South-Y	73.1			
	South-Z	Unoceu	pied,		
	South SMU	72.5			
	South SM - Shower 3				
	MED ISO- Room 1	N/A	105.8	N/A	N/A
	MED ISO- Room 2	N/A	1	N/A	N/A
	MED ISO- Room 3	N/A	****	N/A	N/A
	MEDICAL		1267		

PRINT:	E.	Tony	Galacgae	SIGN
Write L	egibly	. /	J	

Ent Alley Tony O

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services M

Monday, March 15, 2021 195 Aurora Detention Center North Building 3130 Oakland St.

Temperature Log

Aurora, CO 80010

Dațe	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
3/15/11	A-1	73 3	1044						
0957M	T	73.3	1	1					
	A-3	722		4 B					
	A-4	70.3		K K					
	B-1	727		ECIRCULA					
	B-2	71.7							
	В-3	73.0		108.9					
	B-4	73.3		0					
	C-1	73.0		TANI					
20	C-2	72.2		3 4					
	C-3	72.2		TANK H					
	C-4	73.5		N					
	D-1	71.2		100			N/A	N/A	N/A
	D-2			500			N/A	N/A	N/A
	E-1	73.0		6 7			N/A	N/A	N/A
	E-2	73.0 72.8		6					
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
1	Intake	N/A	L		N/A	N/A	N/A	N/A	N/A
PRINT: E. Tony Golacyac SIGN: Jung Holy									
Write Legib		/					/_		
Medical Sho	owers Ten	nperature I	_						
Name: Date:									
542	540	538	536	534	523	522		Tub Room	